

# Sunday Menu

13:00 – 17:30



## STARTERS

14

### Beetroot Hummus

basil aioli, marinated olives (for two)

16

### Jerusalem Artichoke Soup

sautéed wild mushrooms & thyme

24

### Salad of Hass Avocado & Mango

cherry tomatoes, cucumber & lime dressing

25

### Caesar Salad

romaine lettuce, aged parmesan, croutons, cantabria 00 anchovies & caesar dressing

22

### Prawn Salad

mango, avocado, marie-rose sauce, crispy bacon

24

### Crispy Duck & Watercress Salad

oriental dressing, mixed vegetables, sesame & soy dressing

42

### Jamón Ibérico

crystal bread, fresh tomato

## MAINS

36

### ROAST SIRLOIN

creamed horseradish (cooked medium rare)

32

### PORK BELLY

apple sauce

32

### ROAST CORN-FED CHICKEN

cranberry sauce

30

### WELLINGTON

squash, spinach, mushroom & goats cheese

28

### VEGAN

roast celeriac, artichoke, cauliflower with sage & onion stuffing, lentil gravy

All served with a Yorkshire pudding, roast potatoes, cauliflower cheese, mixed greens, roast carrots & parsnips with agave syrup & gravy

## DESSERTS

14

### Sticky Toffee Pudding

toffee sauce, vanilla ice cream

14

### Chocolate Mousse

red fruits & granola

12

### Rum Baba

vanilla cream & red fruits

14

### Profiteroles

grand marnier & warm chocolate sauce

18

### Selection of Small Pastries

homemade chocolates, macaroons & gateaux opera (for two)